

# fat olives

HOMER, ALASKA

## Dinner @ 4:30

### Starters

#### Fresh Oysters\*

Served six on the half shell. 16.  
Baked with spinach, bacon & parmesan +2.5  
*Availability weather dependant*

#### Seared Scallops & Shrimp\*

Ribbon of peach habanero sauce. 15

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### Entrees

#### Brown Butter Shrimp & Scallops\*

Wood oven fired. Plated with seasonal vegetables. 26.

#### Chicken Cannelloni

Roasted garlic ricotta, mozzarella, smoked provolone, chicken, spinach & bacon. Wrapped in pasta baked with choice of traditional alfredo or creamy basil pesto. Served with seasonal vegetable. 18.50

#### Pasta Seafood

Shrimp & Scallops simmered in a white wine cream sauce.  
Tossed with fettucinne, dusted with parmesan. 26.

#### Pork Bolognese

Red sauce with pork sausage, mushrooms, spinach and a touch of cream.  
Tossed with fettucinne, dusted with parmesan. 19.

#### Chicken Alfredo

Grilled chicken simmered in a garlic parmesan cream sauce, tossed with fettuccine. 23.

#### Portabella Manicotti

Caramelized onion, roasted portabella mushroom, garlic ricotta & provolone. Wrapped in pasta baked with choice of traditional alfredo or creamy basil pesto. Served with seasonal vegetable. 18.50

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### House Made Sweet Treats

#### Chocolate Layer Cake

Four layers of dark chocolate layered with whipped chocolate ganache frosting in chocolate butter cream.  
A drizzle of dark chocolate. 9.

#### Noanie's Cheeseckae

Always rich, creamy and smooth.  
Your server with share the details. 9.

#### Miss Ella's Pecan Torte

Shortbread crust filled with roasted pecans and caramel.  
Finished with dark chocolate, a dallop of whipped cream and a drizzle of caramel sauce. 9.

#### Carrot Cake

Homer's Favorite. Triple layers wrapped in a sweet cream cheese frosting. Pecan edged with a drizzle of caramel. 9.

**our lunch & pizza menu  
is also available**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.